

BUTTER-ORANGE LOAF

OVERVIEW

03-045

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
Sugar	0.220	22.00
Salt	0.015	1.50
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Water	0.250	25.00
Evaporated Milk	0.150	15.00
Egg Yolk	0.100	10.00
DOBRIM NOBRO	0.004	0.40
BAKELS MONOFRESH	0.005	0.50
BAKELS MARGARINE SPECIAL	0.150	15.00
BAKELS SHORTENING	0.030	3.00
Total Weight: 1.944		

Group 2

Ingredient	KG	%
Butter	0.100	-
Sugar	0.150	-
APITO ORANGE PASTE	0.020	-
Total Weight: 0.270		

Yield: 4 x 400g

METHOD

How to do it:

No-time Dough Method:

1. Place all purpose flour, sugar, salt, Bakels Instant Yeast, water, evaporated milk, egg yolk, Dobrim Nobro and Monofresh in a mixing bowl and mix at slow speed for 2 minutes.
2. Add Bakels Margarine Special and Bakels Shortening and develop dough thoroughly.
3. Rest dough for 30 minutes.
4. Punch down. Scale (200g) and round.
5. Allow dough to recover for 10 minutes.
6. Sheet 2 dough pieces, place filling, roll and twist. Seal edges.
7. Place in a loaf pan with cover and proof for 2-3 hours or until ready.
8. Bake at 180°C for 23 minutes

Filling:

1. Blend by hand all ingredients until mixture becomes homogeneous.
2. Place in a refrigerator before use.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet